

LEBOLLÈ

Spumante Millesimato Metodo Classico Blanc De Blancs Brut

An excellent wine for aperitifs, shellfish, raw fish, white meats with flavorful sauces, and smoked meats.



Metodo Classico Blanc de Blancs Brut millesimato Sparkling Wine :

ORIGIN: Italy

SOIL: Fresh, sandy soils, predominantly calcareous

GRAPE CULTIVATION: Guyot and Spurred Cordon

HARVESTING: Handpicked

VINIFICATION: Slow fermentation with controlled temperature around 16-18°C. Second fermentation with Classic Method in bottle for at least 15 months

AGING: Temperature controlled stainless steel tanks.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12% vol

COLOUR: Straw-yellow with golden tinges

NOSE: Fine aromatic with fresh fruit and bread crust hints

TASTE: Vivid, balanced, with enveloping and velvety structure

INTERNATIONAL PAIRINGS: It balances well spicy sensations, perfect with oriental dishes, like Thai or Indian food.

SERVING TEMPERATURE: 8 – 10°C